

NASA TECH BRIEF

Manned Spacecraft Center



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Development of Non-Sweet, Flavored Food Cubes

New formulation and production techniques produce blue cheese, ham and swiss, parmesan, and barbecue flavored food cubes. Artificial flavoring is added to unsalted crackers, shortening, sorbitol, egg albumen and liquid dextrin. The ingredients are mixed and compressed into 1.75 cm cubes. A gelatin coating is applied and the cubes are freeze dried to complete the process.

The cubes exhibit flavor and quality stability for periods in excess of four weeks in a 100 degree Fahrenheit environment. These characteristics make them suitable for field rations, emergency rations or tasty snacks and should be of interest to the food processing industry.

Note:

Requests for further information may be directed to:

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Reference: TSP71-10521

Patent status:

Inquiries about obtaining rights for the commercial use of this invention may be made to:

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under contract to
Manned Spacecraft Center
(MSC-14002)

Category: 05